

## BLACK FOREST ROULADE

### EQUIPMENT

LARGE SOLID BAKING TRAY, MIXING BOWLS, SCALES, PARING KNIFE, MICRO-PLANE OR GRATER, SMALL SAUCEPAN, PASTRY BRUSH, RUBBER SPATULA, TEA TOWEL, BAKING PAPER, PALLET KNIFE, STAND MIXER WITH WHISK ATTACHMENT

### INGREDIENTS

6 EGGS, 120GM CASTER SUGAR, 50GM PLAIN FLOUR (+ EXTRA FOR DUSTING), 20GM SOFT BUTTER, 40GM DUTCH COCOA POWDER, 35GM CORNFLOUR, 120GM DARK CHOCOLATE, 200GM THICKENED CREAM, 400GM JAR MORELLO CHERRIES

### METHOD

STRAIN THE JUICE FROM THE JAR OF CHERRIES INTO A SMALL SAUCEPAN AND PLACE IT ON THE STOVETOP TO REDUCE BY 75% OVER MEDIUM/HIGH HEAT.

CRACK THE EGGS INTO THE BOWL OF A STAND MIXER AND ADD THE SUGAR, BEAT ON HIGH SPEED FOR A LEAST 5 MINUTES UNTIL THE MIXTURE IS LIGHT AND FLUFFY.

BRUSH A LARGE SOLID BAKING TRAY (APPROX 30CM X 40CM) WITH BUTTER ENSURING ALL EDGES ARE WELL COATED AND DUST WITH FLOUR. TAP OFF THE EXCESS FLOUR AND SET ASIDE.

TURN THE SPEED ON THE MIXER TO LOW AND ADD THE CORNFLOUR, PLAIN FLOUR AND COCOA, BEAT OF MEDIUM SPEED FOR 15 SECONDS THEN REMOVE THE BOWL FROM THE MIXER.

USING A RUBBER SPATULA FOLD ANY REMAINING FLOUR THROUGH.

POUR THE SPONGE BATTER ONTO THE PREPARED BAKING TRAY AND SPREAD IT OUT WITH THE SPATULA INTO THE CORNERS OF THE TRAY.

PLACE THE TRAY IN A PRE-HEATED OVEN COMBI SETTING 180°C FOR 12-14 MINUTES.

ONE MINUTE BEFORE THE SPONGE IS COOKED PLACE A TEA TOWEL ON THE BENCH AND THEN PLACE A LARGE SHEET OF BAKING PAPER ON TOP OF THE TEA TOWEL.

REMOVE THE SPONGE FROM THE OVEN AND LEAVE IN THE TIN TO COOL FOR 2-3 MINUTES THEN TURN THE SPONGE OUT ON TO THE BAKING PAPER.

WHILE STILL WARM MAKE A CUT IN THE SURFACE OF THE SPONGE 3CM FROM THE BOTTOM EDGE. USING THE CUT AS THE STARTING POINT, ROLL THE SPONGE UP INTO A TIGHT SAUSAGE AND SET ASIDE TO COOL.

REMOVE THE CHERRY LIQUID FROM THE STOVE AND SET ASIDE TO COOL.

POUR THE CREAM INTO A SMALL SAUCEPAN AND PLACE OVER HIGH HEAT ON THE STOVETOP AND BRING TO THE BOIL.

POUR THE BOILING CREAM OVER THE CHOCOLATE AND LEAVE TO STAND FOR 5 MINUTES.

MIX THE CREAM INTO THE CHOCOLATE UNTIL SMOOTH AND GLOSSY.

ADD THE REDUCED CHERRY LIQUID TO THE CHERRIES AND STIR THROUGH.

**CONT'D...**

**...CONT'D**

UN-WRAP THE SPONGE AND REMOVE THE TEA TOWEL LEAVING THE SPONGE ON THE BAKING PAPER. POUR OVER APPROX 65% OF THE CHOCOLATE GANACHE ONTO THE SPONGE AND SMOOTH OUT WITH A PALLET KNIFE ALL THE WAY TO THE EDGES OF THE SPONGE.

SPOON OVER THE CHERRIES LEAVING 10-12 CHERRIES BEHIND FOR GARNISH, ROLL THE SPONGE BACK UP IN THE SAME DIRECTION AS BEFORE ENSURING THAT THE SEAM IS SITTING AT THE BOTTOM OF THE SPONGE.

CAREFULLY PLACE THE ROULADE ONTO A LARGE SERVING PLATTER AND POUR OVER CHOCOLATE GANACHE, SCATTER THE REMAINING CHERRIES OVER AND AROUND THE ROULADE AND FINISH WITH SOME FINELY GRATED CHOCOLATE.

SERVE WITH LOTS OF WHIPPED CREAM.

**HINTS & TIPS**

- ROLLING UP THE SPONGE WHILE HOT WILL ENSURE YOU GET A NICE EVEN AND TIGHT ROLL. AS THE SPONGE COOLS IT WILL MAINTAIN THE SHAPE.

THE SMALL CUT ALONG THE EDGE OF THE SPONGE IS IMPORTANT AS IT GIVES YOU A STARTING POINT FOR A TIGHT ROLL.

WHEN USING FRUIT FROM A TIN OR JAR REDUCE THE LIQUID FROM THE JAR OR TIN, IT'S PACKED WITH FLAVOUR. TRY TO INCORPORATE IT IN THE DISH WITH THE SAME FRUIT OR SET IT ASIDE TO ADD TO POACHING LIQUIDS FOR THINGS LIKE POACHED PEARS.